

## IN THE CLAIMS:

The text of all pending claims, (including withdrawn claims) is set forth below. Cancelled and not entered claims are indicated with claim number and status only. The claims as listed below show added text with underlining and deleted text with ~~striketrough~~. The status of each claim is indicated with one of (original), (currently amended), (cancelled), (withdrawn), (new), (previously presented), or (not entered).

Please CANCEL claims 3 and 4 without prejudice or disclaimer and AMEND the claims in accordance with the following:

1. (currently amended) A bread maker comprising:  
upper and lower kneading drums holding upper and lower parts of a mixing bag whose opposite side edges have each comprise upper opening parts and lower sealed parts, respectively;  
a driver rotating the kneading drums in clockwise and counterclockwise directions;  
a baking tray which is placed between the upper and lower kneading drums and formed with a slit;  
and an oven compartment formed between the baking tray and the upper kneading drum; and  
a controller which controls a number of rotations of the upper kneading drum by controlling the driver, wherein the number of rotations of the upper kneading drum is based upon a distance between the upper and lower kneading drums, and the distance is such that ~~so that~~ exposure of the upper opening parts of the opposite side edges of the mixing bag to ~~the an~~ inside of the oven compartment is prevented during a kneading process during a downward movement of the mixing bag, ~~wherein the number of rotations of the upper kneading drum varies according to a distance between the upper and lower kneading drums.~~

2. (original) The bread maker of claim 1, further comprising: a rotation sense part sensing a rotational position of one of the upper and lower kneading drums.

3. (cancelled)

4. (cancelled)

5. (original) The bread maker of claim 1, wherein the controller controls a rotation of the upper kneading drum when the mixing bag is wound by the upper kneading drum, so that the exposure of the opening part of the mixing bag to the inside of the oven compartment can be

prevented during a kneading process.

6. (original) The bread maker according to claim 2, wherein a controller controls a rotation of the upper kneading drum when the mixing bag is wound by the upper kneading drum, so that the exposure of the opening part of the mixing bag to the inside of the oven compartment can be prevented during a kneading process.

7. (original) The bread maker of claim 1, wherein the controller controls an operation of the driver based on a rotation signal of the upper kneading drum sensed by a rotation sensor.

8. (currently amended) A method of kneading bread in a bread maker, comprising:  
rotating an upper kneading drum and a lower kneading drum in a first direction and a direction opposite the first direction;  
detecting a rotational position of one of the upper kneading drum and the lower kneading drum;  
transmitting information on a rotation signal detected by a rotation sensor to a controller;  
and  
controlling a driver based on the rotation signal sensed by the rotation sensor, to thereby ~~variably~~ control a number of rotations of the upper kneading drum based upon a distance between the upper kneading drum and the lower kneading drum such that upper opening parts of opposite side edges of the mixing bag are prevented from being exposed to an inside of an oven compartment of the bread maker during a downward movement of the mixing bag.

9. (currently amended) The bread maker of claim 1, further comprising:  
a pair of dough-blocking members disposed in an upper part of the oven compartment between the baking tray and the upper kneading drum, and the upper opening parts of the opposite side edges of the mixing bag are prevented from moving below the dough-blocking members, to thereby prevent the upper opening parts from being exposed to the inside of the oven compartment during the downward movement of the mixing bag.

10. (original) The bread maker of claim 1, wherein the upper kneading drum and the lower kneading drum are at a predetermined distance from each other such that a number of rotations of the upper kneading drum increases.

11. (original) The bread maker of claim 2, wherein the upper kneading drum and the lower kneading drum are at a predetermined distance from each other such that a number of

rotations of the upper kneading drum increases.

12. (original) The bread maker of claim 2, wherein the rotation sense part comprises:  
a rotation signal transmitter connected to a rotation shaft of the upper kneading drum;  
and  
a rotation sensor to sense a rotation of the rotational signal transmitter.

13. (original) The bread maker of claim 5, wherein the controller controls an operation of the driver based on a rotation signal of the upper kneading drum sensed by the rotation sense part.

14. (original) The bread maker according to claim 1, wherein the mixing bag is lengthened for the lengthened portion to become part of the closed part of the mixing bag.

15. (original) The method of kneading bread in a bread maker according to claim 8, further comprising, adjusting a distance between the upper kneading drum and the lower kneading drums such that the exposure of the opening part of the mixing bag to the inside of the oven compartment can be prevented.

16. (original) The method of kneading bread in a bread maker according to claim 8, wherein the upper kneading drum and the lower kneading drum are at a predetermined distance from each other such that a number of rotations of the upper kneading drum increases.